

AMENDMENTS TO THE CLAIMS

Claims 1-6 (Canceled)

7. (New) A method of making Amazake which comprises:

- a) adding water to Koji made from germinated brown rice;
- b) keeping the product of a) at about 40 to 70 degrees for 3 to 18 hours to convert it into sugar thereby forming Amazake;
- c) crushing or smashing Amazake made by converting Koji into sugar in b); and
- d) filling crushed or smashed Amazake of c) into desired sealing container members.

8. (New) A method of making Amazake which comprises:

- a) adding water to Koji from germinated brown rice;
- b) fermenting the product of a) to form Amazake;
- c) crushing or smashing the Amazake of b);
- d) mixing another Amazake made by polished rice as a main raw material with the Amazake of c); and
- e) filling the resultant product of d) into desired sealing container members.

9. (New) The method of making Amazake according to claim 7 which comprises using germinated brown rice polished to retain an embryo part of brown rice as said germinated brown rice.

10. (New) The method of making Amazake according to claim 7 which comprises using germinated brown rice polished to remove only scarfskin while retaining bran layer and embryo part of brown rice as said brown rice.

11. (New) The method of making Amazake according to claim 8 which comprises using germinated brown rice polished to retain an embryo part of brown rice as said brown rice.

12. (New) The method of making Amazake according to claim 8 which comprises using germinated brown rice polished to remove only scarfskin while retaining leaving bran layer and embryo of brown rice as said brown rice.